Safta

SAFTA’S TABLE
SEMI-PRIVATE DINING

Safta’s Table serves as a semi-private dining space focused on bringing friends and family together through a journey of food and beverage.

We curate a set family-style menu with our chef de cuisine, Josh Gordon, that celebrates the flavors of Bulgaria, Yemen, Syria, Morocco, Turkey, Palestine, and Greece, to name a few.

Safta’s Table can accommodate up to 14 guests.

Our food + beverage minimums vary based on the time of your event. Please email events@eatwithsafta.com for more booking information.
RESTAURANT BUYOUTS

For larger parties we offer partial or full restaurant buyouts, which allows your guests to have the ultimate private dining experience.

For more information about pricing for a buyout, please email events@eatwithsaffta.com
**SAFTA’S TABLE**

Lunch Menu Options

<table>
<thead>
<tr>
<th>$35 PER PERSON</th>
<th>$45 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 salatim</td>
<td>5 salatim</td>
</tr>
<tr>
<td>1 hummus</td>
<td>1 hummus</td>
</tr>
<tr>
<td>1 sandwich</td>
<td>1 sandwich</td>
</tr>
<tr>
<td>1 side</td>
<td>2 sides</td>
</tr>
</tbody>
</table>

If you would like to add additional items (more variety) to your menu, there will be a flat rate charge per person. Please see below.

- $3/person for an additional salatim
- $5/person for an additional hummus
- $6/person for an additional small plate
- $8/person for an additional sandwich
- $5/person for an additional side
- $5/person for an additional dessert

Please note: Lunch is available Wednesday - Saturday. Menu items and pricing are subject to change due to seasonal variety at the chef’s discretion. We will make sure that all menu items you choose are portioned out accurately according to your party size.
$35
PER PERSON

SALATIM
choose 3

Baba Ganoush charred scallions
Tershi squash, pumpkin seeds and cilantro
Labneh pink peppercorns, shallots, mint
Muhammara hazelnuts, cilantro, chili oil
Roasted Beets sumac onions, tahini, coriander
Lutenitsa roasted eggplant, tomato, red pepper
Tabouleh toasted almond, preserved lemon

HUMMUS
choose 1

Tahini extra virgin olive oil
Cauliflower Yemenite curried onions
Lamb Ragu scallions and crispy chickpeas

SANDWICH
choose 1

Falafel Israeli salad and tahini
Chicken Schnitzel harissa mayo, pickles, sesame challah

SIDES
choose 1

Seasoned Fries harissa mayo
Cabbage Salad orange blossom vinaigrette and everything duqqa
Fattoush local greens, seasonal vegetables, crispy pita

DESSERT
+If you would like to include dessert, there will be a $5 charge per person.

Chocolate & Hazelnut Babka hazelnut gelato
Malabi seasonal fruit
$45  
**PER PERSON**

**SALATIM**  
choose 5
- **Baba Ganoush** charred scallions  
- **Tershi** squash, pumpkin seeds and cilantro  
- **Labneh** pink peppercorns, shallots, mint  
- **Muhammara** hazelnuts, cilantro, chili oil  
- **Roasted Beets** sumac onions, tahini, coriander  
- **Lutenitsa** roasted eggplant, tomato, red pepper  
- **Tabouleh** toasted almond, preserved lemon

**HUMMUS**  
choose 1
- **Tahini** extra virgin olive oil  
- **Cauliflower** Yemenite curried onions  
- **Lamb Ragu** scallions and crispy chickpeas

**SANDWICH**  
choose 1
- **Falafel** Israeli salad and tahini  
- **Chicken Schnitzel** harissa mayo, pickles, sesame challah

**SIDES**  
choose 2
- **Seasoned Fries** harissa mayo  
- **Cabbage Salad** orange blossom vinaigrette and everything duqqa  
- **Fattoush** local greens, seasonal vegetables, crispy pita

**DESSERT**  
+If you would like to include dessert, there will be a $5 charge per person.

- **Chocolate & Hazelnut Babka** hazelnut gelato  
- **Malabi** seasonal fruit
SAFTA’S TABLE
Dinner Menu Options

<table>
<thead>
<tr>
<th></th>
<th>$45 PER PERSON</th>
<th>$60 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 salatim</td>
<td></td>
<td>5 salatim</td>
</tr>
<tr>
<td>1 hummus</td>
<td></td>
<td>2 hummus</td>
</tr>
<tr>
<td>2 small plates</td>
<td></td>
<td>2 small plates</td>
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<tr>
<td>1 large plate</td>
<td></td>
<td>2 large plates</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 side</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 dessert</td>
</tr>
</tbody>
</table>

If you would like to add additional items (more variety) to your menu, there will be a flat rate charge per person. Please see below.

- $3/person for an additional salatim
- $5/person for an additional hummus
- $6/person for an additional small plate
- $10/person for an additional large plate
- $5/person for an additional side
- $5/person for an additional dessert

Please note: Dinner is available Tuesday - Sunday.
Menu items and pricing are subject to change due to seasonal variety at the chef’s discretion. We will make sure that all menu items you choose are portioned out accurately according to your party size.
$45
PER PERSON

SALATIM
choose 5

Baba Ganoush charred scallions
Tershi squash, pumpkin seeds and cilantro
Labneh pink peppercorns, shallots, mint
Muhammara hazelnuts, cilantro, chili oil
Roasted Beets sumac onions, tahini, coriander
Lutenitsa roasted eggplant, tomato, red pepper
Tabouleh toasted almond, preserved lemon

HUMMUS
choose 1

Tahini extra virgin olive oil
Cauliflower Yemenite curried onions
Lamb Ragu scallions and crispy chickpeas

SMALL PLATES
choose 2

Crispy Eggplant tomato and goat cheese
Shakshouka slow cooked egg, Jerusalem artichokes, zhoug
Fattoush local greens, seasonal vegetable, crispy pita

LARGE PLATE
choose 1

Harissa Roasted Chicken laurel and lemon
Whole Roasted Cauliflower whipped feta and olive oil
Spiced Striped Bass walnuts, piquillo peppers, ararat tahini
Charred Cabbage muhammadra, hazelnuts, Aleppo pepper

DESSERT
+If you would like to include dessert, there will be a $5 charge per person.

Chocolate & Hazelnut Babka hazelnut gelato
Malabi seasonal fruit
$60
PER PERSON

SALATIM
choose 5

Baba Ganoush charred scallions
Tershi squash, pumpkin seeds and cilantro
Labneh pink peppercorns, shallots, mint
Muhammara hazelnuts, cilantro, chili oil
Roasted Beets sumac onions, tahini, coriander
Lutenitsa roasted eggplant, tomato, red pepper
Tabouleh toasted almond, preserved lemon

HUMMUS
choose 2

Tahini extra virgin olive oil
Cauliflower Yemenite curried onions
Lamb Ragu scallions and crispy chickpeas

SMALL PLATES
choose 2

Falafel tahini and herbs
Crispy Eggplant tomato and goat cheese
Shakshouka slow cooked egg, Jerusalem artichokes, zhoug

LARGE PLATES
choose 2

Harissa Roasted Chicken laurel and lemon
Whole Roasted Cauliflower whipped feta and olive oil
Spiced Striped Bass walnuts, piquillo peppers, ararat tahini
Charred Cabbage muhamarra, hazelnuts, Aleppo pepper

SIDES
choose 1

Persian Rice sunflower seeds and cherries
Fingerling Potatoes sheba spice and butter

DESSERT
choose 1

Chocolate & Hazelnut Babka hazelnut gelato
Malabi seasonal fruit